

« Bistronomic market menu »

Lunchtime only, Monday to Friday.

STARTER - MAIN - DESSERT at €34
STARTER - MAIN or MAIN - DESSERT at €28

STARTERS

Sea bream tartare ~ beetroots ~ wild fennel vinaigrette

Melon gazpacho ~ marinated salmon ~ herbal cream

Lentils salad ~ dried tuna belly ~ tangy vinaigrette

MAINS

Pollock ~ zucchinis ~ sage beurre blanc

Mignon of pork ~ piquillos ~ potato terrine

Fregola sarda risotto ~ tomatoes ~ shellfish

DESSERTS

Panna cotta ~ verbena ~ strawberries

Vacherin ~ chocolate ~ praline

Lemon meringue tart



Prices are net, including VAT and service.

« Gastronomic dishes à la carte »

Evening only, Monday to Friday, on the ground floor

STARTERS

Red tuna ~ grilled watermelon ~ tomato water, €27

Sea bass ~ artichoke ~ Sturia caviar, €29

Sea bream ~ zucchini flower ~ fish soup, €30

Langoustines ~ Sauternes ~ coloured radishes, €31

MAINS

Risotto ~ 'tuber aestivum' truffle ~ parmesan, €35

John Dory ~ seaweed ~ green peas, €38

Stone bass with crust, vegetables from our market gardeners ~ Noilly Prat sauce, 76€ for 2 pers.

Lamb ~ smoked sturgeon ~ aubergine, €41

Veal chop ~ melting potatoes ~ albuféra sauce, 82€ for 2 pers.

DESSERTS

Cheeses from Pierre Rollet, €15

Chocolate ~ vanilla ~ mucilage, €19

Rhubarb ~ almonds ~ orange blossom, €18

Cherries ~ ribot milk ~ honey, €18



Prices are net, including VAT and service.